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Filling recipes for chocolate molds

Easy Homemade Filled Chocolate, the perfect after dinner deliciously creamy filled chocolate. Choose your filling, from white, milk or dark chocolate, or why not a little caramel. These homemade chocolates are better than bought. Easy Homemade Filled Chocolate always remind me of Christmas. I remember we would all stare at the box showing us exactly what was in every one of these chocolates in the box! I would usually opt for a caramel or a creamy chocolate filling. I would leave nuts, coconut and fruit stuffing to my sisters and my parents. I'm always looking for sweet chocolate molds, I was lucky to get these a few years back. I find high chocolate molds to be the best. I was out shopping with my daughter the other day and I found these little spoon molds, so of course I didn't hesitate to pick them up. I didn't know at the time what I was going to do with them, but I wanted to figure something out. I've spent some time resealing old recipes and photos, and since it's almost time for Christmas I decided that homemade stuffed chocolates needed a make over. So I started by melting some good quality dark and milk chocolate and I made a delicious creamy white chocolate filling. You can even replace with milk or dark chocolate if you prefer to the filling. I poured the melted chocolate into the mold, swirled it around (I used a pastry brush to fill in the empty spots) tipped it over to empty the excess chocolate. I put it in the freezer for about 10 minutes, I then lined the mold once more with the melted chocolate. At this point I cooled the mold while I was making the filling. After I let the filling thicken in the fridge, I filled the chocolate molds, again in the freezer they went for about 10-15 minutes, and then I topped them with a layer of the melted dark chocolate. Let them harden in the fridge for about 30 minutes to an hour, then pop them out of the moulds and serve. Because these molds are so pliable I could actually peel them off chocolate, it worked perfectly. And when I had a little leftover melted chocolate I decided to fill some small flat molds and make a few hearty chocolates, including a few spoons. And with left over white chocolate filling I dipped spoons in it and then dipped them in some red and green sprinkles. I had some leftover melted dark chocolate, so made some plain chocolate in the other mold I chose, these ones were a thin shape, I cooled these for an hour or two and they popped out perfectly too. I have to say that I was pleasantly surprised by how well the molds worked. In my opinion a good product. More Homemade Chocolate Recipes

Homemade Chocolate Mint Filled Chocolate Old Chocolate Fudge Loaded Double Chocolate Clusters Chocolate Torrone Whatever filling you decide to use, white or milk chocolate, they are really delicious. A nice and easy way to end Christmas dinner or share as a gift. Enjoy! Print Pin Recipe Rate Recipe Homemade filled chocolate, a delicious filled chocolate candy recipe, chocolate molds, make this an easy to make Christmas treat. On low heat place 5 ounces dark chocolate (I made half and half) (divided into pieces) in a small medium bowl over a pan of water (make sure the bowl doesn't touch the water). Melt until smooth, stirring often with a fork or whisk. Remove from the heat, leave to cool (10-15 minutes). Then coat the chocolate molds swirling it around (I used a pastry brush to fill in the empty blemishes) and then tip it over to empty the excess chocolate (I let it drain for about 5-10 minutes over a rack cookie), place the mold in the freezer for about 10 minutes, remove and coat once more with the melted chocolate. This time, refrigerate while making chocolate filling. Chop the white chocolate (or milk chocolate) into small pieces, mix together with powdered sugar, in a small pan of heat for hot but not boiling cream, and pour over the white chocolate mixture, stirring until smooth (you may have to place the bowl over a pan of boiling water if it doesn't completely melt). Let sit about 15-20 minutes until cooled and thickened. Remove the mold from the refrigerator, place the chocolate filling in a pastry bag (or use a small spoon) and fill the molds 3/4 full, press the mold down a few times on the countertop to remove the air bubbles, top with remaining melted dark chocolate, and again press the mold lightly on the countertop to remove the air bubbles remove excess chocolate with a spatula and store in refrigerator 30 minutes to 1 hour until solid. Remove chocolate carefully from mold and serve. Enjoy! Store coolly dry in airtight containers. I actually made mine beforehand and froze them. Calories: 89kcal | Carbohydrates: 9g | Fat: 6g | Saturated fat: 3g | Cholesterol: 5mg | Sodium: 7 mg | Potassium: 43 mg | Sugar: 8g | Vitamin A: 50IU | Calcium: 14 mg | Iron: 0.3mg Mention @anitalianinmykitchen or take #anitalianinmykitchen! Republished from December 12, 2015. Elizabeth LaBau Take a coke knife, an offset spatula, or a bench scraper, and run it across the top of the mold, removing excess chocolate from the top. This will make your finished truffles nicer. Let chocolate mold harden at room temperature, or if your ganache is ready to use immediately, place the mold in the fridge to quickly set it to about 10 minutes. Continue to 8 of 14 below. To shape the chocolate, pour chocolate into the mould until the mould is completely filled. Next you need to shake the mold to remove all air bubbles. The easiest and most effective way to do this is to place the shape with one half on the table and the other half over the edge of the table in the air. In this position, you can move the end that is in the air up and down in a rapid shaking (rattling) motion until the bubbles are gone. The image above (bottom left) shows the air bubbles you get when you don't shake the shapes enough. Now you can form, business business over the bowl of melted chocolate. Let the chocolate drip out of the mold cavity and scrape the surface clean with a palette knife. Ideally, you want a thin layer of chocolate to cover the cavities in chocolate form. If the layer is too thick, it becomes uncomfortable to eat chocolate because you must have a strong bite. On the other hand, if the layer is too thin, the bottom will break out when you are demolding chocolate. The ideal thickness makes the chocolate crisp to eat. Now put the molds in the fridge to harden the chocolate for about 15 minutes. Don't put them in the freezer! It's really bad for the chocolate. If the chocolate cools too quickly, it turns gray (bottom right picture) and the chocolate won't look very tasty. Make these easy, homemade chocolates with filling for Valentine's Day or your anniversary! Create your own custom flavors and colors! Step-by-step pictures and instructions included! For Christmas we thought it would be fun to get some chocolate molds and make sweets with our kids. So we looked around at Amazon and found a lot of really fun molds. We have these super cute flower flowers. I wanted to make chocolate with flavored fillings. I chose strawberries and lemon. It was surprisingly easy to make the filling and it tasted good and was the perfect consistency! It's really easy to make chocolate in molds, but it takes

time. Just thought I should be up front though, ☺ but the results are worth it! Today's e-newspaper How to make filled ChocolateFirst, you need to collect all your supplies. For chocolate molds, you must: Silicone formeAlmond Bark (Vanilla, chocolate, or other flavors). You can also use Wilton's Candy Melts. I suggest not using chocolate chips as the consistency is not quite right for these. A clean, small brush. (I bought one just to use to make these chocolates). To make Cream fillings for Chocolate Ingredients: SugarButterWhite dip chocolate (like almond bark or candy melts)Evaporated MilkMarshmallowsFlavoringColoring1. To begin, you will melt your almond bark in the microwave on the thaw setting, stirring every 30 seconds until it is smooth. Then grind it into the molds. You can see I'm a messy painter.2. Once you've painted all the molds with chocolate, just let them sit at room temperature to cool and harden.3. Now it's time to do fondant filling. You get to put 1 stick of butter (1/2 cup) and 8 ounces of white dipping chocolate in a heatproof bowl.4. On the stove in a large, heavy pan, you will mix 2 cups sugar, 3/4 cup evaporated milk, and 20 large marshmallows (or 2 cups miniature marshmallows).5. You will cook and stir this over medium-high heat until it starts to boil. Continue stirring and boiling for five minutes. Then remove from the heat and pour over your butter and white dipping chocolate.6. Stir until smooth and creamy. It should look like this (a bit like thick icing):7. this point, I divided the filling into two separate bowls and added 1 1/2 teaspoons of strawberry extract (along with a few drops of red food coloring) to one, and 1 1/2 teaspoon lemon extract (and a few drops of yellow food color) for the other.8. When these were all stirred and the color was evenly distributed, I felt like the fondant was cool enough to stir into my dried chocolate molds.9. I spooned fondant into a plastic piping bag with a round metal tip at the bottom. (The shape of the tip actually doesn't matter. You can use a star tip if you want. It's all covered in chocolate). Then I gently squeezed the fondant into the chocolate moulds.10. When filling your molds, use your finger to gently press down any filling that sticks up. Then take a spoon and gently add more melted chocolate to cover the filling and fill the compartment completely in the mold.11. Just wait (at least half an hour-maybe more) to let the chocolates harden. You can put them in the fridge to hurry up if you want. Then they should easily pop out of the molds and you will have beautiful homemade filled chocolate! Tips for making filled ChocolateMake SURE your molds are completely dry, as well as the container you melt your chocolate in. Even a drop of water can make your chocolate seize. (Get hard and crumbly.) See your molds from all angles as you paint in the chocolate. It's easy to miss the cracks and not get the chocolate all the way to the top. Paint the chocolate so it's pretty thick in the moulds. Otherwise, your filling will be displayed. It's ok if your filling starts to look dry. You can still use it. If you have extra, you can roll it into balls and dip it in the melted chocolate to make truffles. In fact, if you want to do this, the fondant should be dry and completely cool. (You can put it in the fridge if you want). It should be very easy to handle and shape. We couldn't stop eating these! They taste like professional chocolates and were so much fun to make! (Full disclosure: my kitchen was a disaster afterwards, but it was worth it! it!)

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